



Las Vegas Fire & Rescue Fire Prevention Division Information Sheet



Effective Date: February 1, 2011

CLV Ordinance #6124

The items listed are basic information only. Codes are subject to change. Additional requirements may apply.

Commercial Kitchen Requirements

Portable fire extinguishers shall be provided within a 30-foot travel distance of commercial-type cooking equipment. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher. **IFC 904.11.5**

A Type 1 hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. **IFC 609.2**

Filter-equipped exhaust systems shall not be operated with filters removed.

NFPA 96 11.1.2, IFC 609.3.1

A manual actuation device shall be located at or near a means of egress from the cooking area a minimum of 10 feet and a maximum of 20 feet from the kitchen exhaust system. The manual actuation device shall be installed not more than 48 inches nor less than 42 inches above the floor and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds and a maximum movement of 14 inches to actuate the fire suppression system. **IFC 904.11.1**

The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.

IFC 904.11.2

Where a fire alarm signaling system is serving the occupancy where the extinguishing system is located, the activation of the automatic fire-extinguishing system shall activate the fire alarm signaling system. **NFPA 96 10.6.2**

Instructions for manually operating the fire-extinguishing system shall be posted conspicuously in the kitchen and shall be reviewed with employees by the management. **NFPA 96 11.1.4**

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in *IFC* table 609.3.3.1 or as approved by the fire code official. Inspections shall be completed by qualified individuals. **IFC 609.3.3.1**

The primary focus of an inspection for cleanliness is to establish whether the volume of grease buildup within the exhaust system warrants cleaning and to determine whether adequate access is available throughout the exhaust system to remove the grease buildup. **NFPA 96 A.11.4**



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If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned. **IFC 609.3.3.2**

Hoods, grease removal devices, fans ducts, and other appurtenances should be cleaned to remove combustible contaminants to a minimum of 0.002 in. **NFPA 96 A.11.6.2**

Table 609.3.3.1

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume or Deep fat fryer cooking operations	3 Months
Low-volume cooking operations	12 Months
Solid-fuel burning cooking appliances	1 Month
All other cooking operations	6 Months

A hood cleaning licensee who has obtained a license from the State Fire Marshal to service and clean Type 1 exhaust system grease ducts must also be licensed to do business in the city or county in which it is providing this service. Employees of the licensee who are not licensed may be allowed to assist in the servicing and cleaning of Type 1 exhaust systems if a person certified by the State Fire Marshal is on the premises at all times and the certificate of inspection and maintenance is filled out by that certified person who will accept responsibility for the work. **NAC 477.770**

A copy of the cleaning contract and cleaning reports for a Type 1 exhaust system must be maintained at the site where the exhaust system is located and made available to the authority having jurisdiction upon request. **NAC 477.780**

Within 30 days after inspecting or cleaning a Type 1 exhaust system, a copy of a report describing any deficiencies found in the system or a notice that service was refused or was extended beyond the limitations of the contract must be sent to the authority having jurisdiction. A report describing any deficiencies must specify all deficiencies that were not corrected during the servicing of the system, including, but not limited to:

1. Excessive grease;
2. Inaccessible areas;
3. Access panels which do not comply with code specifications;
4. Fans that are not commercial or cleanable; and
5. Missing filters.

The report must be signed by a person representing the owner of the system. **NAC 477.780**



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A tag or stick-on label approved by the authority having jurisdiction must be attached to the hood of a Type 1 exhaust system. The tag must include:

1. A schedule of required service for the system;
2. The date when the system was last serviced;
3. The date when the next service is scheduled; and
4. The name and certificate number of the person who last serviced the system.

NAC 477.790

Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with the applicable provisions of the *International Fire Code*.

IFC 904.11.6.1

Cooking equipment that collects grease below the surface, behind the equipment, or in cooking equipment flue gas exhaust, such as griddles or char broilers, shall be inspected and, if found with grease accumulation, cleaned by a properly trained, qualified, and certified person acceptable to the authority having jurisdiction. **NFPA 96 11.7.2**

A copy of the plans showing the location of the cooking equipment and extinguishing system shall be maintained on site to ensure that the equipment is returned to the proper location at the conclusion of any maintenance. **NFPA 96 12.1.2.3.1**

All deep-fat fryers shall be installed with at least a 16 inch space between the fryer and surface flames from adjacent cooking equipment. **NFPA 96 12.1.2.4**

Where a steel or tempered glass baffle plate is installed at a minimum 8 inch in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16 inch space shall not apply. **NFPA 96 12.1.2.5**

Automatic fire-extinguishing systems shall be serviced at least every 6 months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion. **IFC 904.11.6.2**

Fusible links and automatic sprinkler heads shall be replaced at least annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions. **IFC 904.11.6.3**

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